#### FOOD SERVICE INSPECTION REPORT

Minneapolis Environmental Health 250 South Fourth Street, Room 414 Minneapolis, MN 55415 EOE 612-673-2170

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#1 VIETNAMESE RESTAURANT

2218A LAKE ST E

MPLS, MN 55407 Score: (612) 721-8567 x Units

Inspection Type: 01

Owner Name: QUY Q VO County: 01

Sanitarian 15 RYAN KRICK, 673-3597 Start 9/18/03 at

Prompt correction of the violations is necessary to protect public health and comply with applicable laws and ordinances. Failure to comply may result in legal action. Orders issued on this report are found in Minnesota Rule 4626.0025 through 4626.1870E or in Minneapolis Ordinance, chapters 186 and 188. The Minneapolis Food Code can be accessed by going to the City homepage @ www.ci.minneapolis.mn.us then to Inside City Hall/City Departments, then to Food under Environmental Health, then to Enforcement and Ordinances, then to Food Code, Chapter 186 Chapter 188 and Minnesota Rule 4626. Copies of the Food Code are available from Environmental

#### Comments:

INSPECTED ON 9/18/03. TIM JENKINS, CARL SAMAROO, AND RYAN KRICK

GUONG- COOK FMC QUY VO- CFM, LICENSEE, OWNER QUYEN VO- SERVER TAP TO- COOK

- \* MAINTAIN LOGS:
- 1. COOLING
- 2. HOT HOLDING
- 3. SANITIZING
- 4. EMPLOYEE ILLNESS
- \* REMOVE THE HATCO BOOSTER HEATER IF NOT IN USE..

Violation: 3-304.12B FIX BY 9/19/03 0 Points

Store the bulk food dispensing utensil in the food with the handle extending out of the food, or in a protective enclosure attached or adjacent to the enclosure with the utensil on a tether of easily cleanable material which is short enough to prevent the utensil from making contact with the floor. Minnesota Rule

## PROVIDE A SCOOP WITH A HANDLE FOR BULK STORAGE CONTAINERS.

Violation: 4-101.111 FIX BY 9/21/03 0 Points

Remove non-food-contact surfaces that are not corrosion-resistant, non-absorbent, smooth and easy to clean. Minnesota Rule 4626.0495

- 1. REMOVE FOAM MATS ON THE FRONT COUNTER SHELVING.
- 2. REPLACE OR REFINISH THE RUSTED SHELVING IN THE RAETONE COOLER.

Violation: 4-101.16 FIX BY 9/19/03 0 Points

Discontinue using sponges in contact with cleaned and sanitized or in-use food-contact surfaces. Minnesota Rule 4626.0475

REMOVE SPONGES FROM THE KITCHEN.

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**#1 VIETNAMESE RESTAURANT** 

Inspection Type: 01 Start Date/Time: 9/18/03 at

Violation: 4-501.11AB FIX BY 10/18/03 0 Points

All equipment and components shall be in good repair and maintained and adjusted in accordance with manufacturer's specifications. Minnesota Rule 4626.0735

# REPLACE THE DOOR SEAL ON THE VICTORY PREP COOLER.

Violation: 4-502.13 FIX BY 9/19/03 0 Points

Discontinue re-use of any single-service and single-use articles. Minnesota Rule 4626.0830

REMOVE ICE-CREAM BUCKETS.

Violation: 4-601.11C FIX BY 10/18/03 0 Points

Clean non-food contact surfaces of equipment and maintain free of accumulations of dust, dirt, food residue, and other debris. Minnesota Rule 4626.0840

## CLEAN THE GAS LINES BEHIND THE DEEP FRYERS.

Violation: 5-501.113A FIX BY 10/2/03 0 Points

Cover the refuse and recyclable receptacles inside of the establishment if they contain food residue and are not in continuous use. Minnesota Rule 4626.1290

Violation: 5-501.17 FIX BY 9/21/03 0 Points

Provide a covered receptacle in the toilet room. Minnesota Rule 4626.1260

Violation: 6-202.11A FIX BY 10/2/03 0 Points

Provide effective shielding or shatter-resistant bulbs for all light fixtures where there is exposed food, clean equipment, utensils and linens, and unwrapped single-service or single-use articles. Minnesota Rule

# PROVIDE PROPER LIGHT SHIELDING IN THE WALK-IN COOLER.

Violation: 6-501.11 FIX BY 10/18/03 0 Points

Maintain the physical facilities in good repair. Minnesota Rule 4626.1515

- 1. CAULK BETWEEN THE FRONT COUNTER CABINETS AND THE WALL.
- 2. CAULK THE CORNER ABOVE THE 3-COMPARTMENT SINK.
- 3. REPLACE THE FLOOR COVING NEXT TO THE BACK DOOR. USE STAINLESS STEEL OR QUARRY TILE.
- 4. REMOVE THE CARPET UNDER THE FRONT COUNTER.

Violation: 6-501.111A FIX BY 9/19/03 This is a REPEAT 0 Points

VIOLATION.

Provide control of insects, rodents, and other pests by routinely inspecting incoming food and supply shipments, routinely inspecting the premises for evidence of pests, and eliminating harborage conditions. Minnesota Rule 4626.1565

# 5 DEAD COCKROACHES FOUND DURING THE INSPECTION. MAINTAIN WEEKLY PEST CONTROL UNTIL OCTOBER 31, 2003 AND MONTHLY AFTER THAT.

Comments:

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#1 VIETNAMESE RESTAURANT

Inspection Type: 01 Start Date/Time: 9/18/03 at

Site Report 9/22/03 8:52:08 AM Generated:

Owner/Operator Inspection RYAN KRICK, 673-3597